

# Russell Hobbs®

## INSTRUCTIONS AND WARRANTY



**MODEL NO. RHFS01**

**RUSSELL HOBBS ELECTRIC FOOD SLICER**

Congratulations on purchasing the Russell Hobbs Electric Food Slicer. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

## **FEATURES OF THE RUSSELL HOBBS ELECTRIC FOOD SLICER**

- The Russell Hobbs Electric Food Slicer has an easy slide action for effortless slicing.
- The adjustable slice thickness from 0mm to 13mm means that you can slice anything from cold meats to bread and biltong.
- The 190mm stainless steel blade is durable and long lasting.
- The Russell Hobbs Electric Food Slicer has a convenient food grip to ensure that hands and fingers are protected during use.
- The built-in tilted trolley gives full access to the slicer for easy cleaning
- The all-metal body of the slicer ensures added hygiene.
- The Russell Hobbs Electric Food Slicer has an On/off switch with a Power-on light. The switch is recessed to avoid accidentally turning on the unit.
- The slicer has suction feet for added stability during use.

## **IMPORTANT SAFEGUARDS**

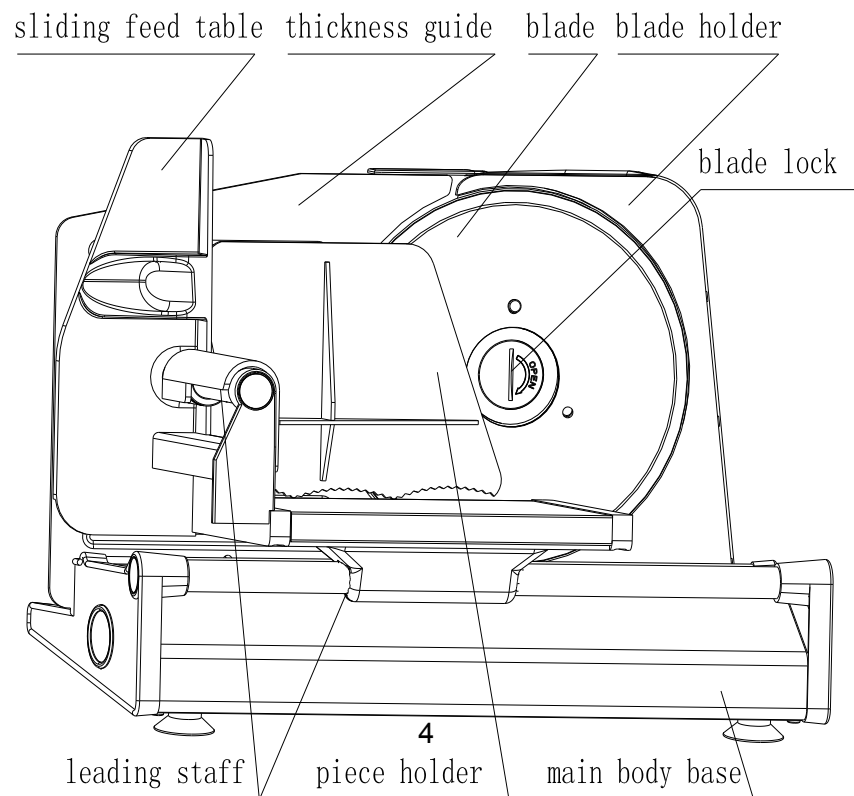
When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. Always ensure the device is safely set up or installed before you start to use it.
5. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
6. Avoid any contact with moving parts.
7. Close adult supervision is required when any appliance is used near or by children or mentally disabled people.

8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
11. Do not use the slicer if your hands are wet or if you are standing on a wet floor. Do not use the slicer if it is wet or moist.
12. Never immerse the unit in water or any other liquid for cleaning purposes.
13. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
14. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock. (Use the slicer with the supplied accessories only).
15. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
16. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
17. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
18. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
19. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
20. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
21. DO NOT carry the appliance by the power cord.
22. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.

23. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
24. Ensure that the switch is in the “Off” position after each use.
25. Do not leave the slicer unattended if it can be switched on and operated.
26. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
27. The slicer should always be used with the sliding feed table and holder in position, unless this is not possible due to the size or shape of the food. Do not use the slicer to slice through bones or frozen food.
28. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.
- 29. PLEASE NOTE: The blade is very sharp and should be handled with extreme care. Always unplug the unit before handling blade. Only handle the blade using the blade lock.**

## PARTS DIAGRAM



## OPERATING INSTRUCTIONS

### Preparing To Slice

1. Ensure the unit is on a firm, flat surface.
2. Move the sliding feed table back and forth a few times to make sure it slides freely.
3. Check the blade is tightly screwed on.
4. Place the piece holder on back of the sliding feed table.
5. Select the required slice thickness by turning thickness adjusting knob, clockwise for thinner slices and counter-clockwise for thicker slices. The slice thickness ranges from **0 to 13mm**.

### Operation of the Slicer

**Caution: Always use sliding feed table and piece holder to hold the food. DO NOT HOLD THE FOOD BY HAND.**

1. Plug in the unit and switch on the electrical outlet.
2. Place food to be sliced on the sliding feed table and press the piece holder against thickness guide. Then pull the sliding feed table against the blade by hand. Should you be slicing a long thin food, place it underneath the piece holder, and press the piece holder down onto it to grip.
3. The maximum size of food is: 110x110x90(mm) (length x width x thickness).
4. Switch on the slicer using the On/Off switch on the side of the unit.
5. While the blade is rotating, push the sliding feed table towards the blade. Move tray back and forth steadily. Keep food gently pressed against guide for even slices.
6. Never touch the blade while the slicer is operating!
7. To stop the slicer, use the On/Off switch. Wait for the blade to stop spinning before placing more food on the feed table.
8. Do not operate the machine more than 5 minutes. The motor may overheat. Rest the slicer for at least 30 minutes in between slicing to cool down the motor.
9. During slicing, if the rotational speed of blade reduces, then the food being sliced is too hard. If it is frozen food, let it defrost a bit more before slicing again.
10. When you have finished slicing, switch the slicer off and unplug the slicer from the electrical outlet. For safety and blade protection when storing the slicer, move the blade to 0mm slice thickness.

### Assembly of the Blade

Unplug the appliance from the electrical outlet. Use the key supplied, or a coin to loosen the screw in the center of the blade. Turn the screw in the direction of the arrow. Carefully take off the blade, using hand gloves (or oven-gloves) for protection. After cleaning, tighten the blade with the left-screw on the opposite direction of the arrow.

## **HANDY HINTS WHEN USING YOUR RUSSELL HOBBS ELECTRIC FOOD SLICER**

- To slice meats wafer thin, freeze thoroughly for 2 to 4 hours before slicing.
- Meats should be boneless. Fruit should be free of seeds.
- Foods with an uneven texture like fish and thin steaks are often difficult to slice.
- To make preserves, the slicer can quickly cut cucumbers, onions or other fruit.

### **Hot Roasts: Beef, Pork, Lamb, Ham**

- When slicing warm boneless roast, remove them from oven at least 15 to 20 minutes before slicing.
- If the roast is very big, cut it to fit the food tray. If the roast is tied, remove the strings one by one before cutting, as the relevant string gets near the blade.

**NOTE:** Always turn off the motor to remove the strings.

### **Cheese**

Chill cheese thoroughly before slicing. Cover with foil to keep moist while chilling. After slicing but before serving, let the cheese reach room temperature as this enhances the natural flavour.

### **Cold Cuts (cold meats)**

Cold cuts keep longer and retain flavour if sliced as needed. For best results, chill first. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for uniform slices.

### **Vegetables and Fruits**

Your slicer is “made to order” for slicing many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for slaw), squash, pineapples and cucumbers. Potato may be sliced thick for casseroles or thin for chips. Always ensure that any hard areas, such as the top of the pineapples are cut off before slicing.

### **Breads, Cakes and Cookies**

Freshly baked bread should be cooled before slicing. Your slicer is ideal for all types of party breads, pound cake and fruit cake. For wafer-like ice box cookies, chill the dough in the refrigerator in advance, and slice as desired.

## **CLEANING AND MAINTENANCE**

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.

- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the On/Off switch is set to “0”.
- It is much easier to clean the accessories directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the appliance should be cleaned with a damp cloth. Do not let water enter the appliance.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the slicer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.
- The motor is permanently lubricated, and does not require oil.

## **STORING THE APPLIANCE**

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

## **SERVICING THE APPLIANCE**

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.

- Proof of purchase is attached.
- A reason is provided for why it is being returned.

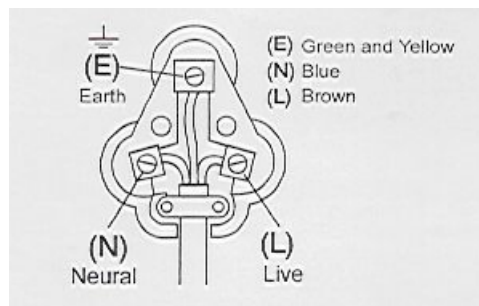
If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

### **CHANGING THE PLUG**

If you wish to change the plug to a 3 pin, round pin plug, please connect as follows:

The wires in this mains lead are coloured in accordance with the following code:

No earth wire      Blue = Neutral      Brown = Live



**PLEASE NOTE: THIS IS A CLASS II PRODUCT AND DOES NOT NEED TO BE EARTHED**

**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE  
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

**W A R R A N T Y**

1. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

**TEDELEX TRADING (PTY) LTD (JOHANNESBURG)**

JOHANNESBURG

TEL NO. (011) 490-9000

CAPE TOWN

TEL NO. (021) 535-0600

DURBAN

TEL NO. (031) 792-6000

[www.amap.co.za](http://www.amap.co.za)